Roast Pork Tenderloin with Potatoes

Prep Time	Cook Time	Resting Time	Total Time
15 minutes	55 minutes	5 minutes	1 hr 15 minutes

FOR THE POTATOES:

- 2 tablespoons olive oil
- 2 pounds baby potatoes, quartered
- 1 teaspoon dried rosemary
- salt and fresh ground pepper, to taste

FOR THE PORK TENDERLOIN:

- 3 tablespoons olive oil
- 3 tablespoons honey
- 4 cloves garlic, minced
- 1 tablespoon whole grain mustard
- ½ teaspoon dried rosemary
- ½ teaspoon dried thyme
- salt and fresh ground pepper, to taste
- 2 lb pork tenderloin

Instructions:

1. Preheat oven to 400˚F.
2. Place cut potatoes in a 9x13 baking dish.
3. To the potatoes add olive oil, and season with rosemary, salt, and pepper; toss to combine.
4. Bake for 35 minutes.
5. In the meantime, prepare the pork tenderloin.
6. In a mixing bowl combine olive oil, honey, garlic, mustard, rosemary, thyme, salt, and pepper; whisk until thoroughly combined.
7. Brush the pork tenderloin with the honey mixture.
8. Place the pork tenderloin over the potatoes and pour any remaining honey mixture over the potatoes and pork.
9. Bake for 22 to 25 minutes, or until potatoes are tender and tenderloin is cooked through.
10. Pork is cooked through when internal temperature registers at 145˚F. Do NOT cook any longer because the pork will be dry.
11. Remove from oven and let stand about 5 minutes before cutting and serving.